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(54) Title: ~~DAIRY PRODUCT AND METHOD FOR PREPARING SAME~~

(57) Abstract

The invention relates to a method for preparing a dairy product, in which a medium comprising milk or a milk product is treated under aerobic conditions with a lactose-negative, food-technologically acceptable microorganism, and is then kept under anaerobic conditions for some time. Furthermore, the invention relates to a dairy product obtainable by this method.